

USBORNE FIRST READING



# The Little Red Hen



Retold by Susanna Davidson  
Illustrated by Daniel Postgate

USBORNE AUDIO



# The Little Red Hen



British English  
Tracks 1-26

COMPACT  
**disc**  
DIGITAL AUDIO



American English  
Tracks 27-52

Copyright © 2011 Usborne Publishing Ltd, 83-85 Saffron Hill, London EC1N 8RT.  
All rights reserved. Unauthorised copying, public performance and broadcasting of this CD is prohibited.



# The Little Red Hen

Susanna Davidson



Illustrated by  
Daniel Postgate

Reading Consultant: Alison Kelly  
Roehampton University



# Map of the farm



Farmhouse



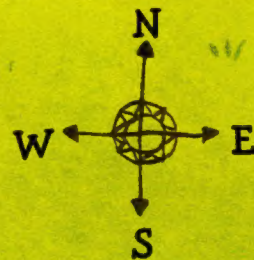
Hen house



Duck pond



Barn



Field



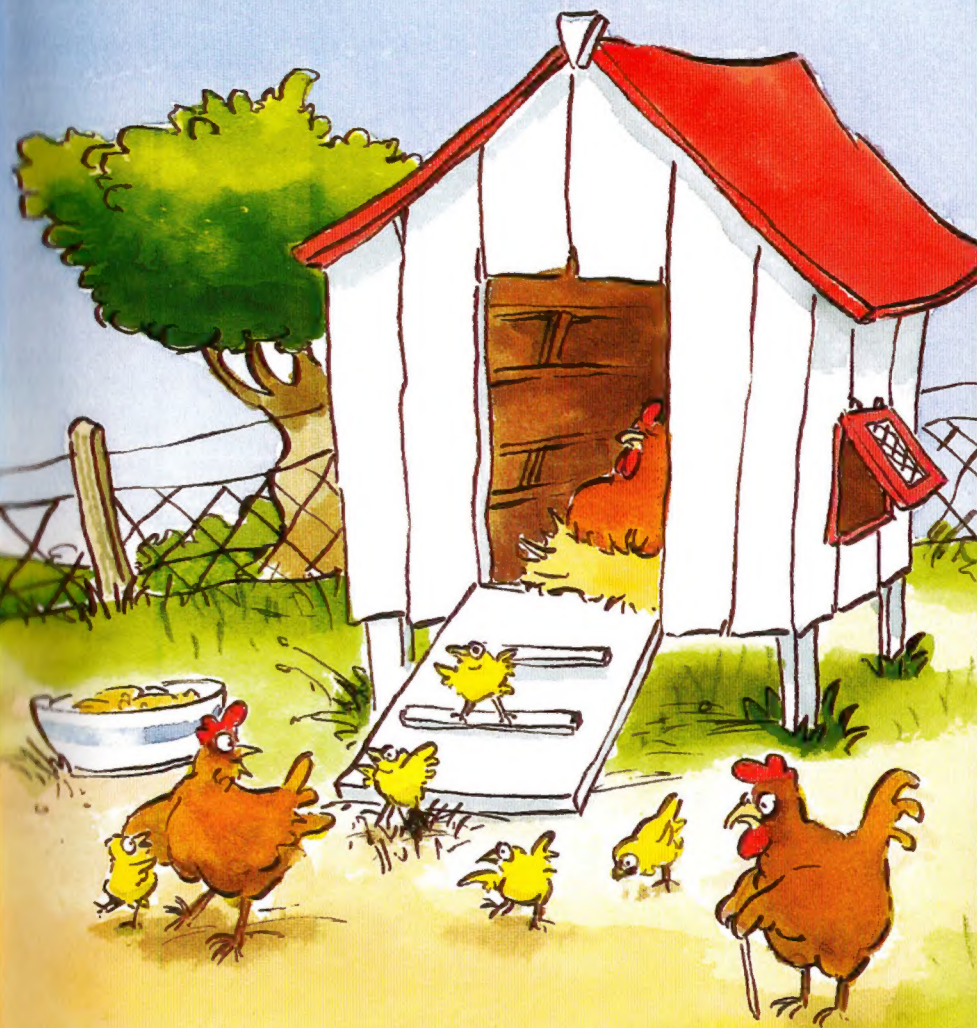
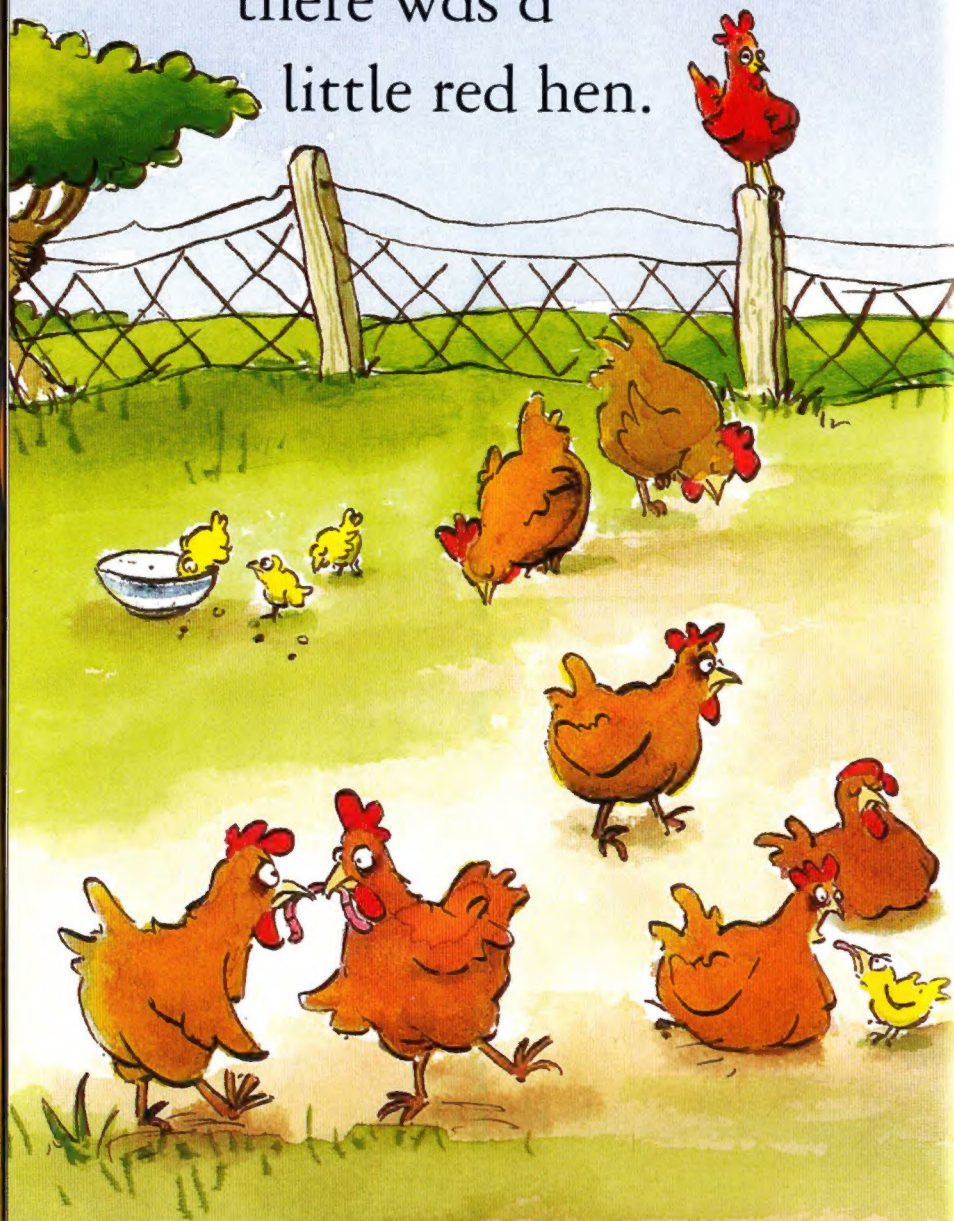
Mill



Bakehouse



Once upon a time,  
there was a  
little red hen.



She lived on a farm in a  
little white hen house  
with a bright red roof.



The little red hen had  
three best friends.

Good morning,  
black cat.



A glossy  
black cat

Meeeow!



who lived in the  
farmhouse.



A big noisy duck who  
lived on the pond.

Good morning,  
noisy duck.

Quack!

And a fat brown rat  
who lived in the barn.

Good morning,  
brown rat.

Squeak!



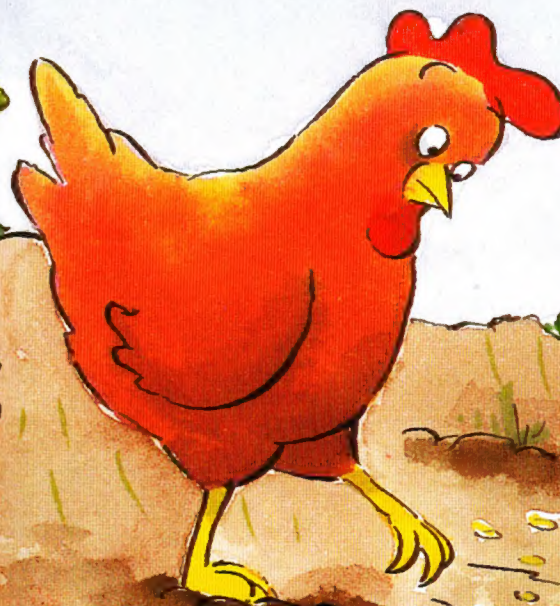
One morning, the little red hen walked to the field.



Hide! It's the little red hen.

She was looking for juicy worms to eat.

She went scratch,  
scratch,  
scratch  
with her small sharp toes

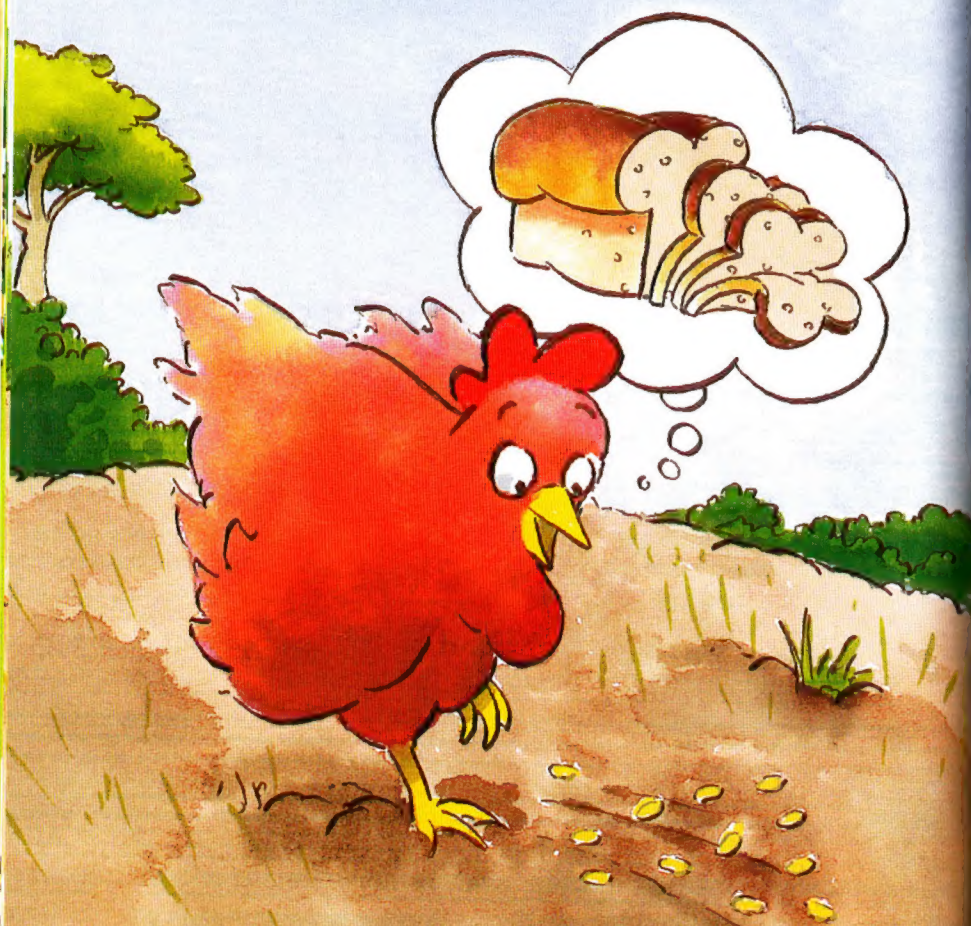


and she found some grains of wheat.





“Ooh!” she cried. She  
fluffed her feathers.



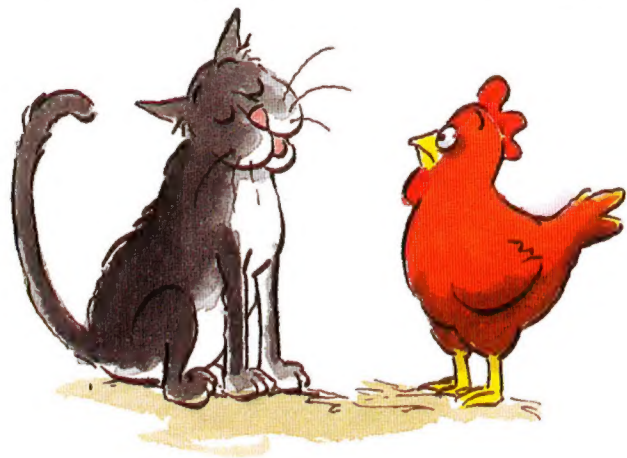
“Cluck, cluck, cluck!”

“Who will help me  
plant the wheat?”

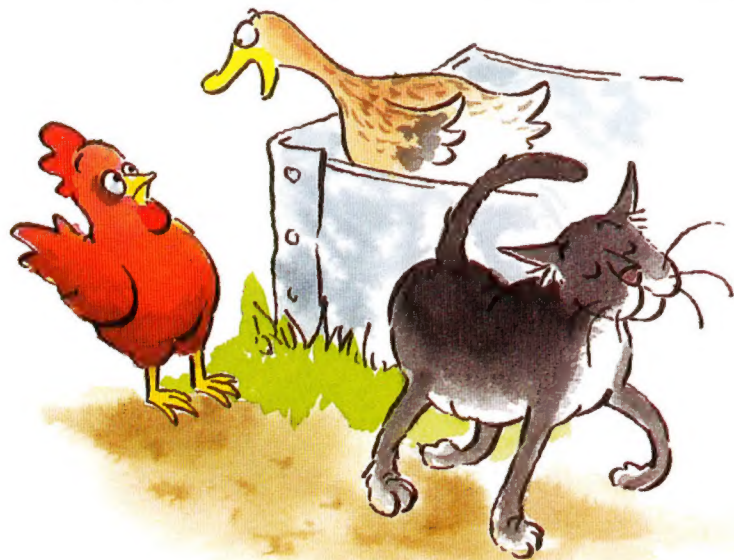




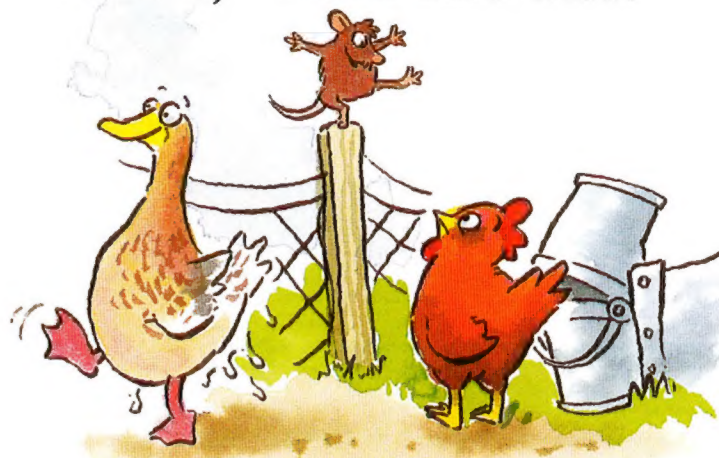
"Not I," said the cat.



"Not I," said the duck.



"Not I," said the rat.



"Fine!" said the little red hen. "Then I'll do it myself."



And she did.



The little red hen pecked  
at the ground and made  
a hole.



One by one,  
she dropped  
the grains in.



The little red hen waited  
for her wheat to grow  
all through the  
winter.

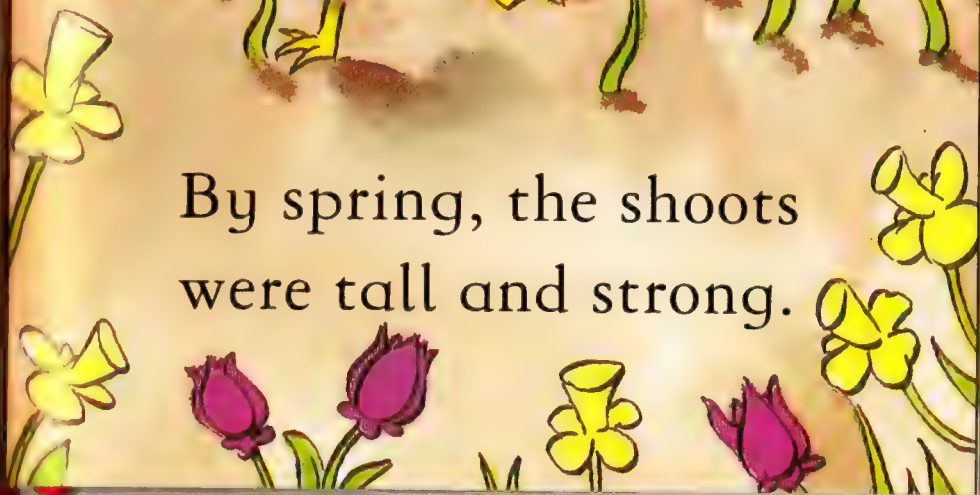




First, the shoots were  
small and green.

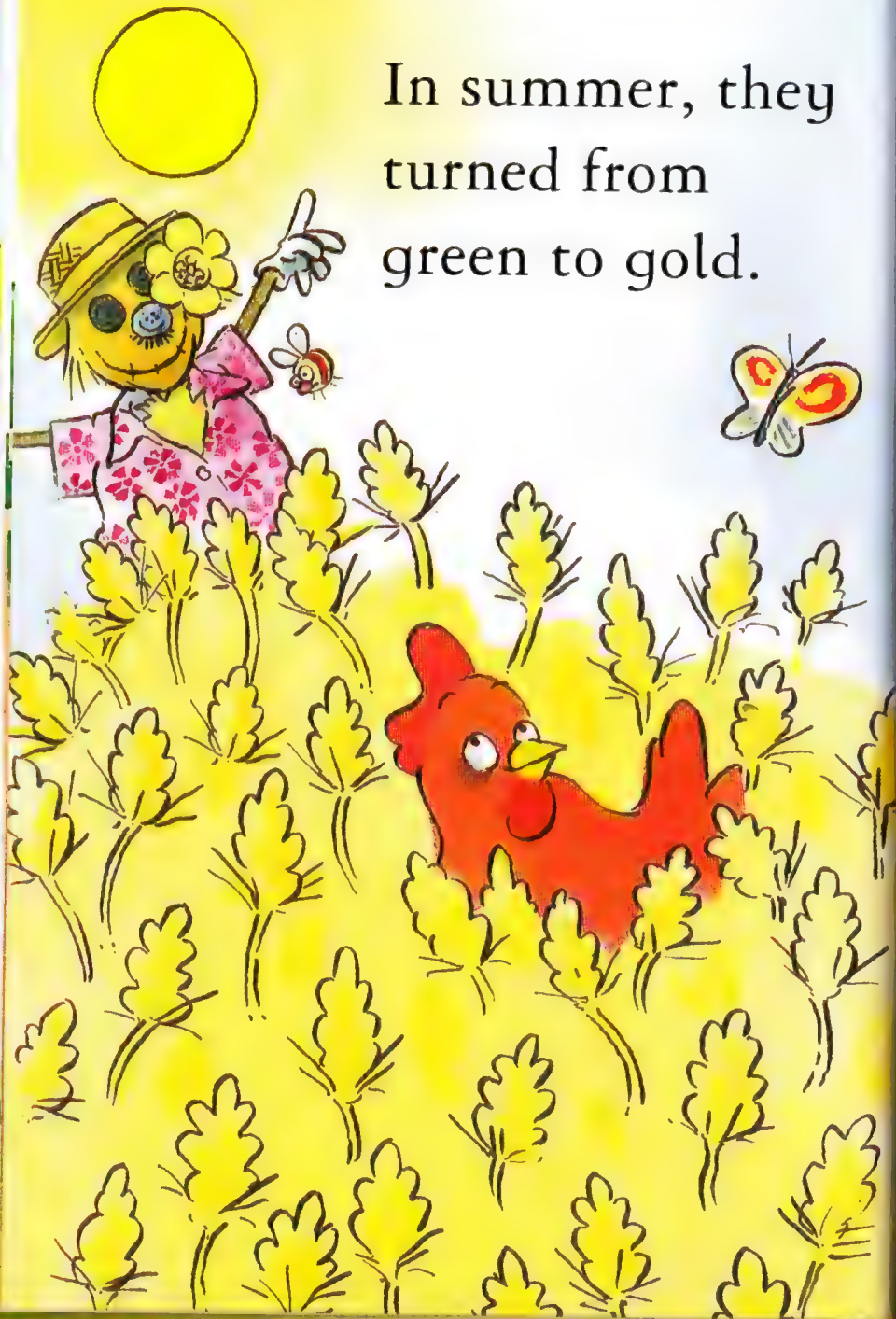


By spring, the shoots  
were tall and strong.





In summer, they  
turned from  
green to gold.



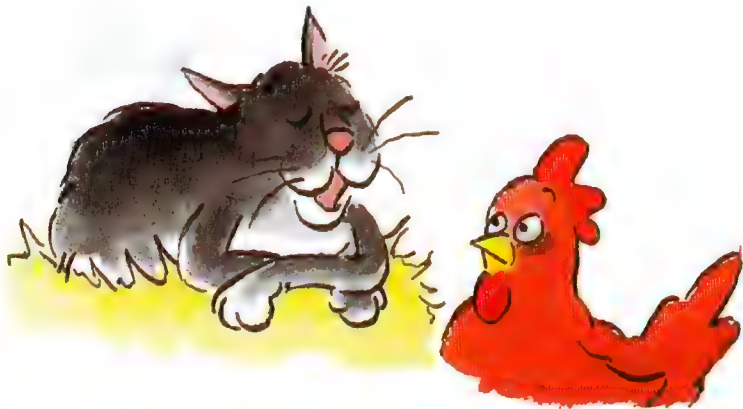
At last, the wheat  
was ready.



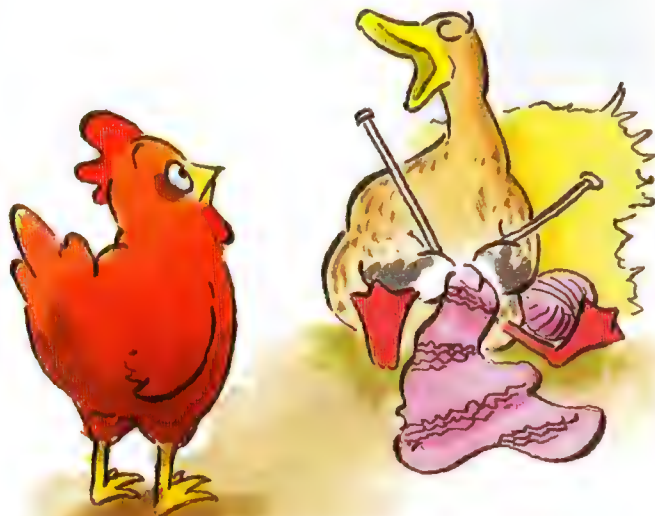
“Who will  
help me cut it  
down?” said the  
little red hen.



"Not I," said the cat.



"Not I," said the duck.



"Not I," said the rat.

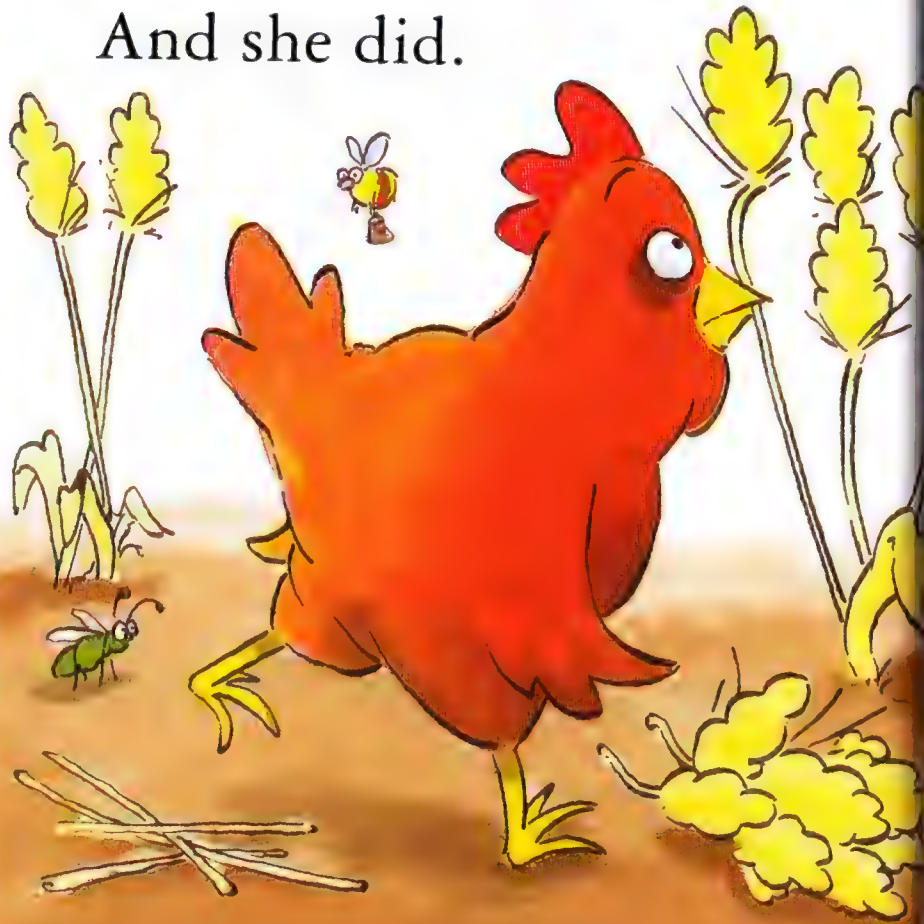


"Fine!" said the little red hen. "Then I'll cut it down myself."





And she did.



She cut down the  
wheat without  
any help at all.



“Who will help me take  
the wheat to the mill?”  
said the little red hen.



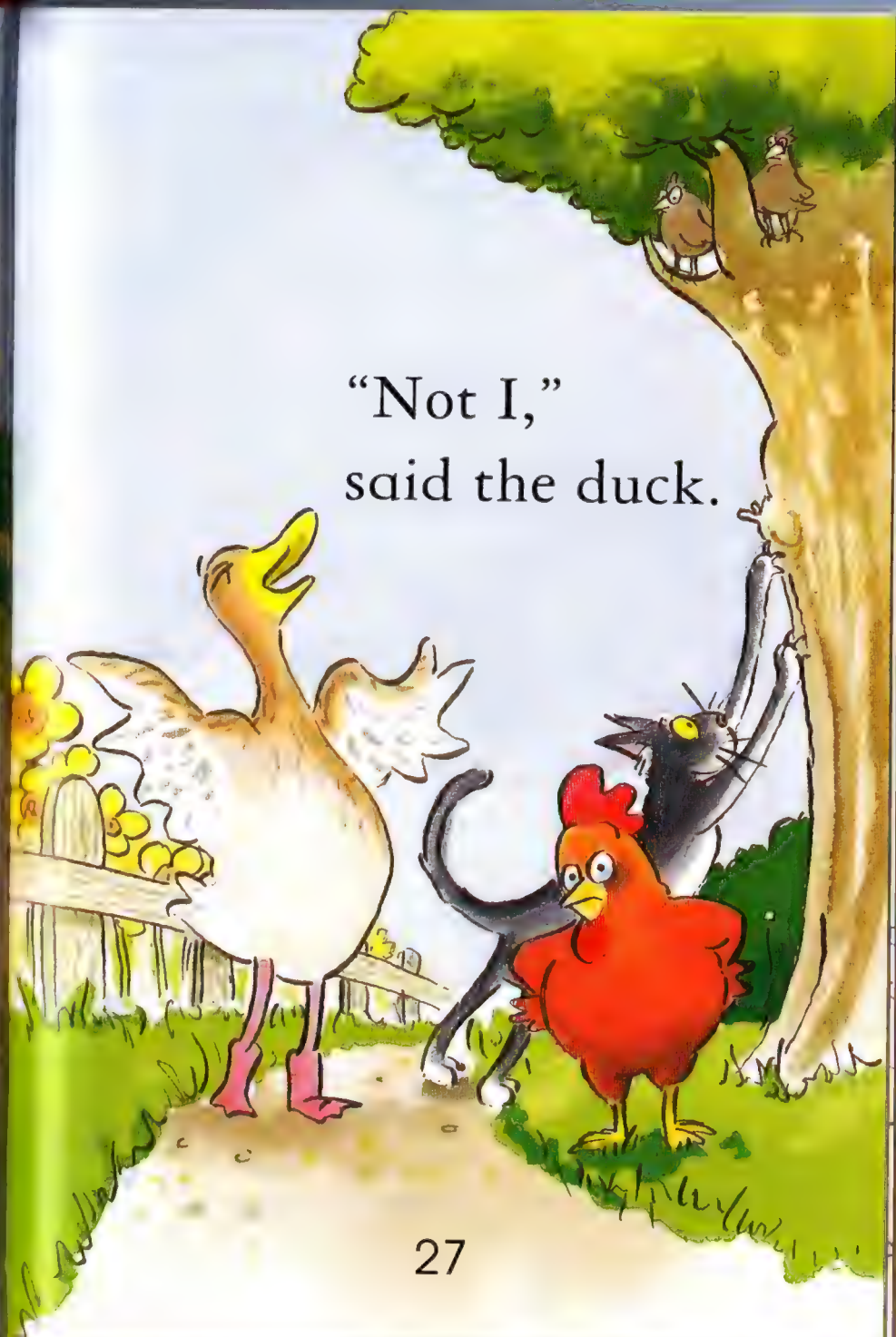
“I want to grind it  
into flour.”



"Not I," said  
the cat.



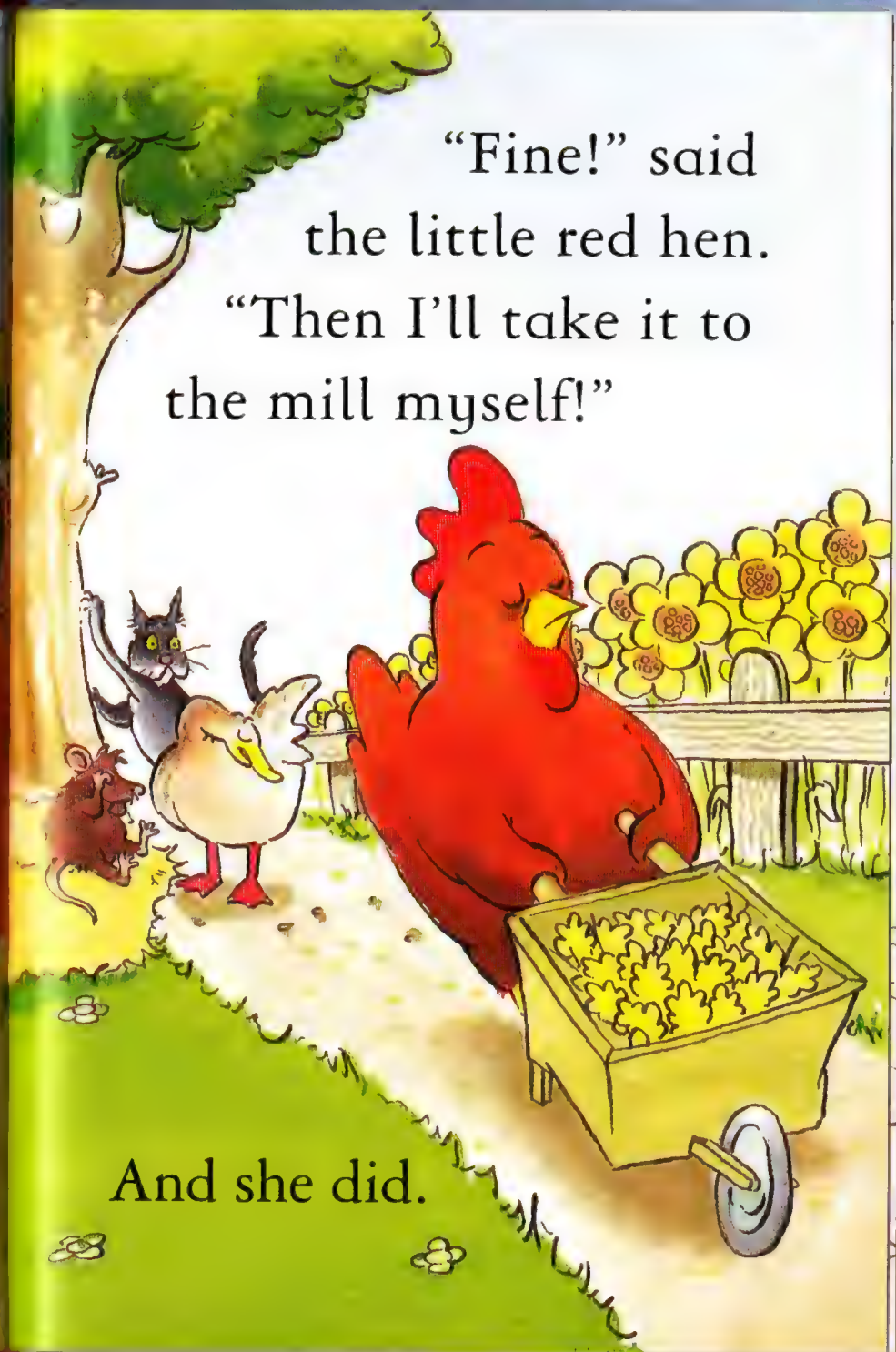
"Not I,"  
said the duck.







"Not I," said the rat.



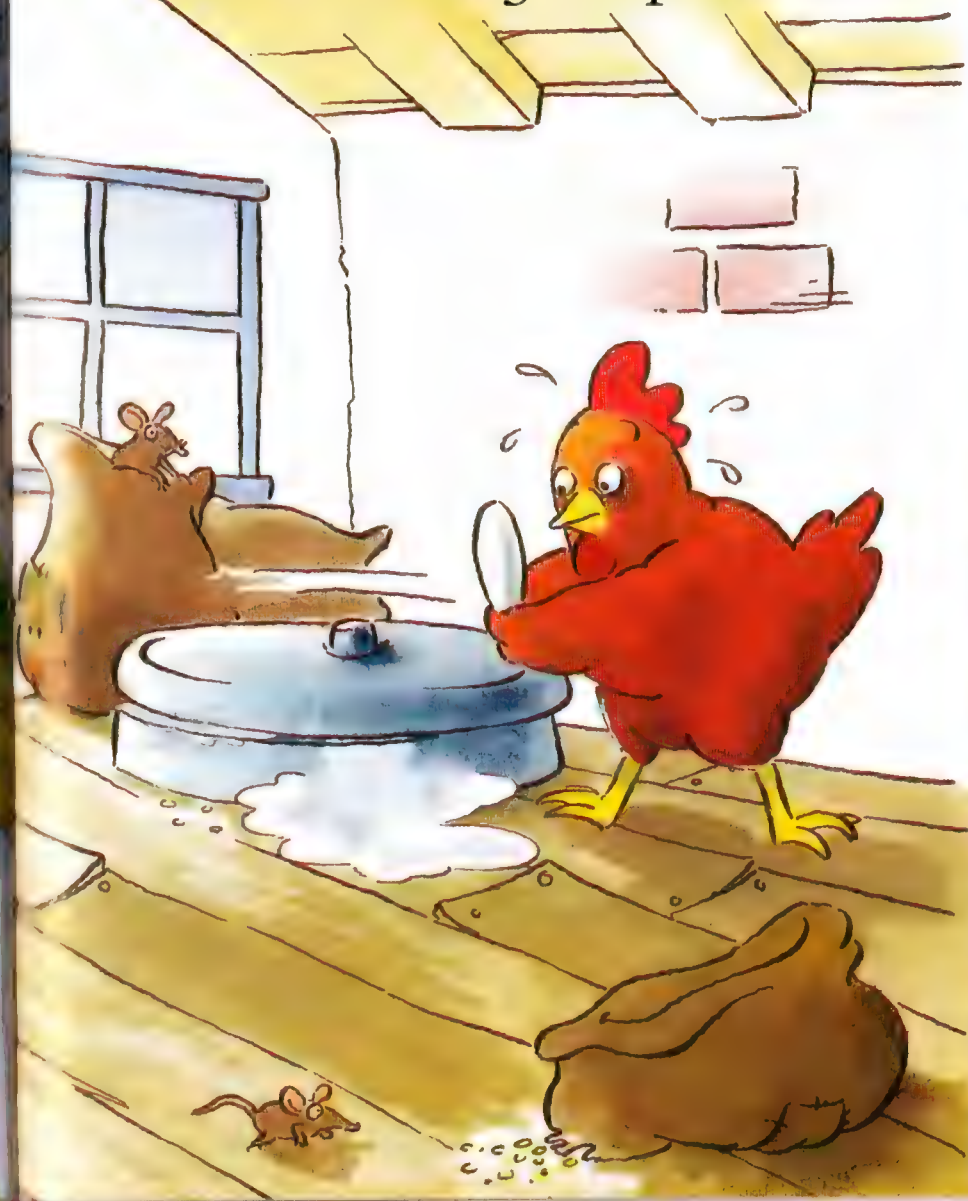
And she did.



She took the wheat  
to the mill



and ground it into flour,  
without any help at all.





“Who will help me  
make the flour into  
bread?” said the  
little red hen.

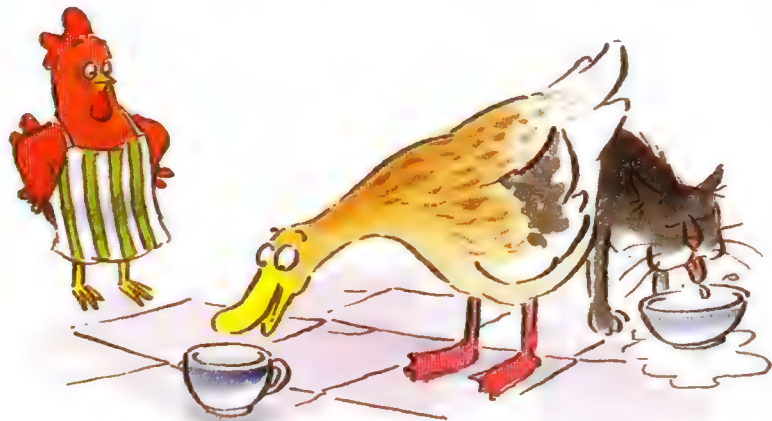


“Not I,” said the cat.





"Not I," said the duck.



"Not I," said the rat.



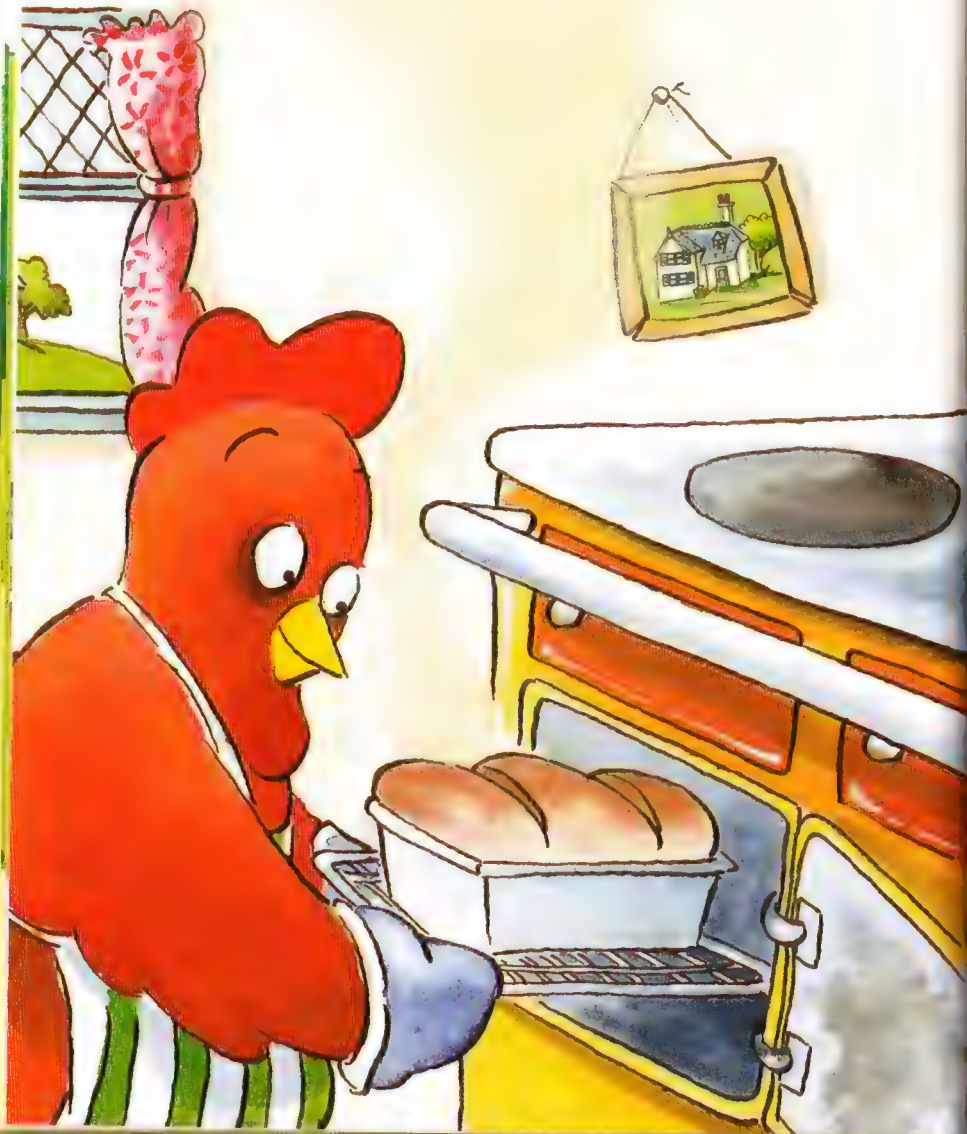
"Then I'll make it myself," said the little red hen.



And she did.



She baked the bread  
without any help at all.



“Who will help me eat  
the bread?” said the  
little red hen.





The cat, the duck and  
the rat jumped up.

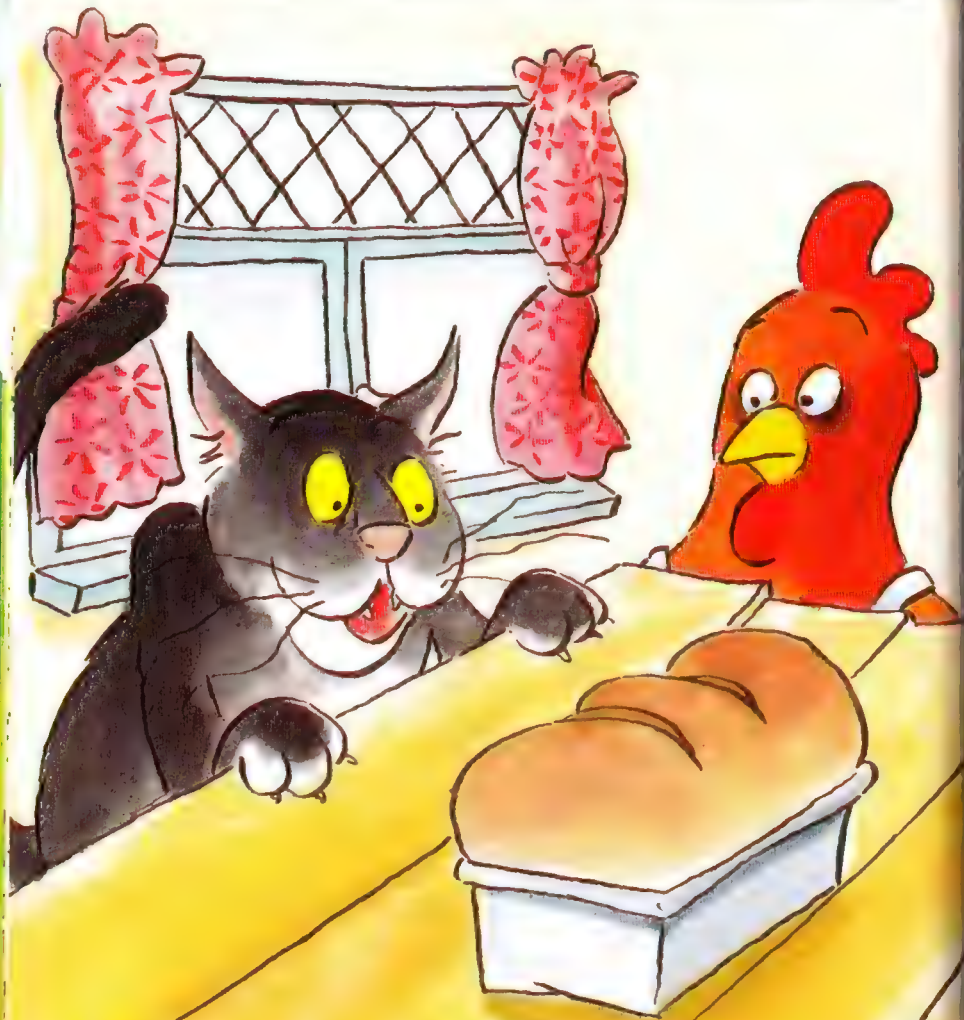


“Mmm,” they  
said, as they  
smelled the bread.



The bread was  
warm and soft.





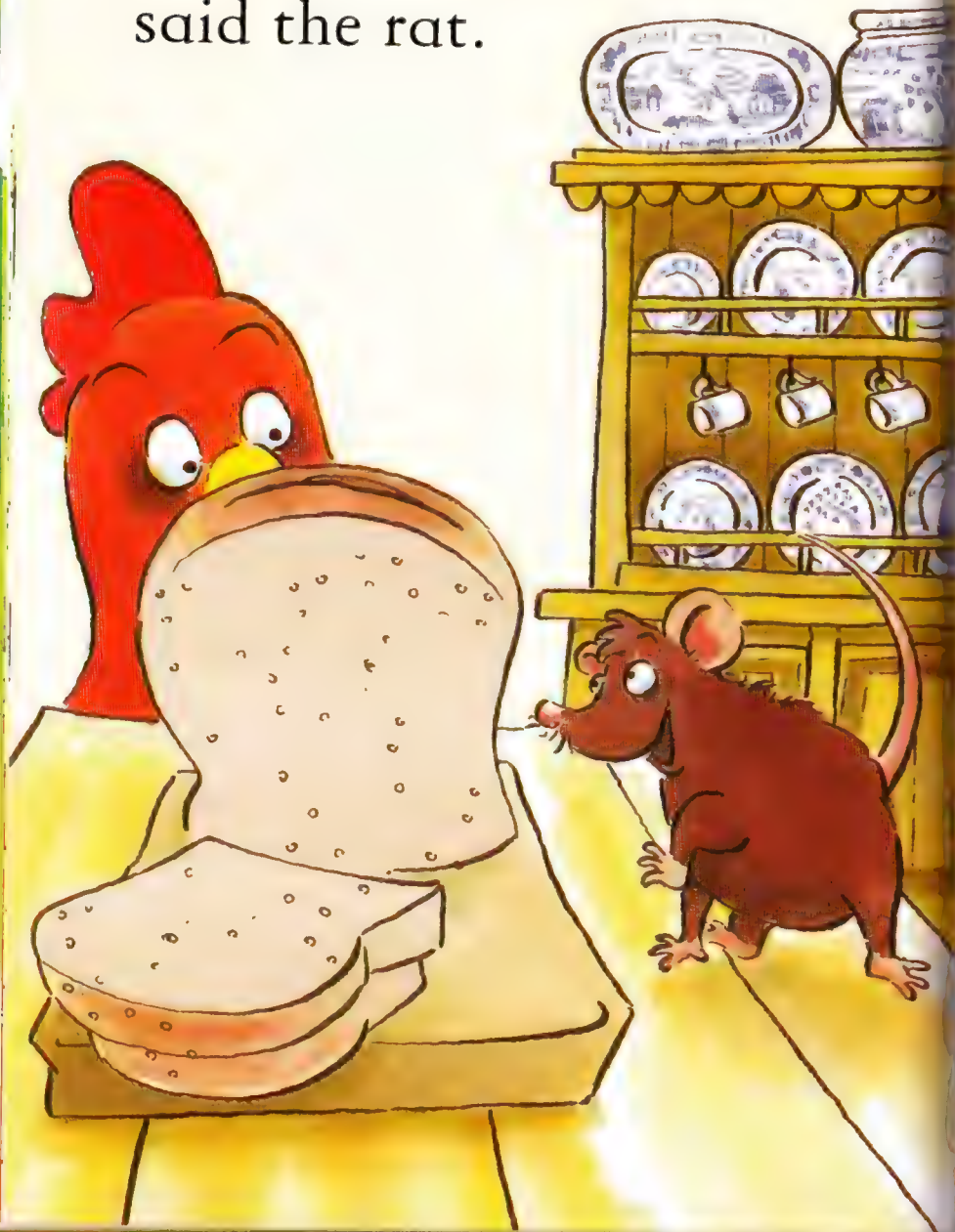
"I'll eat the bread,"  
said the cat.

"I'll eat the bread," said  
the duck.





"I'll eat the bread,"  
said the rat.



"Oh no you won't!"  
said the little red hen.



"I'll eat it ALL BY  
MYSELF!"



And she did.



# The little red hen's guide to making bread

## First she gets:

450g (1lb) (3½ cups) strong white bread flour  
½ teaspoon salt  
½ teaspoon sugar  
2 teaspoons dried easy-blend yeast or 1 teaspoon dried rapid rise yeast  
300ml (1 cup) warm water  
2 tablespoons olive or vegetable oil

When the little red hen reaches step 8, she heats her oven to 220°C, 425°F, gas mark 7.



2. The little red hen then mixes the water and oil. Next, she pours them into a hollow in the middle of the flour.



3. She uses a wooden spoon to mix everything together until she's made a soft dough.



4. Then, she puts the dough onto a floury work surface and kneads it for 10 minutes.



1. First, she sifts the flour, sugar and salt through a sieve into a large bowl. Then, she stirs in the yeast.



5. Next, the little red hen puts the dough into a clean bowl and covers it with plastic foodwrap.



6. She leaves the bowl in a warm place for 1½ hours. The dough rises to twice its size.



7. She kneads the dough for a minute to get rid of any air bubbles. Then, she puts the dough in a buttered loaf tin.



8. The little red hen leaves the dough for an hour in a warm place. Meanwhile, she turns on her oven.



9. She puts her loaf on the middle oven shelf and leaves it to bake for 35-40 minutes.



10. She leaves it to cool on a wire rack. Then she eats it all by herself!

Ask an adult to help you!







The Little Red Hen is an old, old folk tale.  
It has been around for hundreds of years.  
No one knows who first told it, but it  
probably came from Russia.

Series editor: Lesley Sims  
Designed by Louise Flutter  
Cover design by Russell Punter



The right of Daniel Postgate to be identified as the illustrator of this  
Work has been asserted by him in accordance with the Copyright  
Designs and Patents Act 1988.

First published in 2006 by Usborne Publishing Ltd., Usborne House,  
83-85 Saffron Hill, London EC1N 8RT, England. [www.usborne.com](http://www.usborne.com)  
Copyright © 2006 Usborne Publishing Ltd.

All rights reserved. No part of this publication may be reproduced,  
stored in a retrieval system or transmitted in any form or by any  
means, electronic, mechanical, photocopying, recording or otherwise  
without the prior permission of the publisher. The name Usborne  
and the devices   are Trade Marks of Usborne Publishing Ltd.

Printed in China. UE. First published in America in 2006.







USBORNE FIRST READING: LEVEL THREE

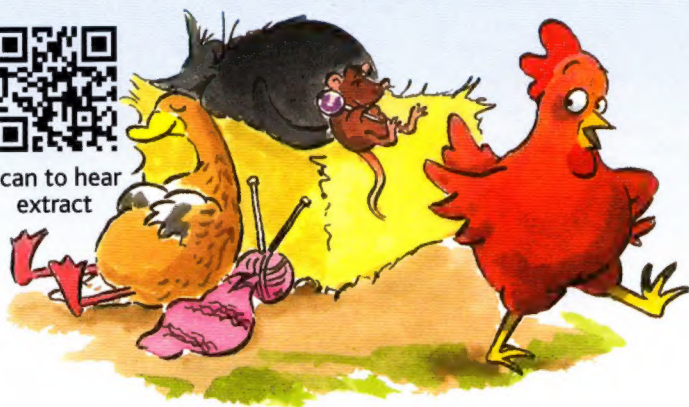


# The Little Red Hen

The Little Red Hen finds some grains of wheat, but who will help her plant them? "Not I!" say her three best friends. So do they deserve the treat at the end? Young readers will love the retelling of this classic tale, with its rhythmic, repetitive language and lively illustrations.



Scan to hear  
extract



This edition of **The Little Red Hen** includes supplementary material for English language learners. The attached CD contains full readings of the text and sample phrases, by native speakers, in both British English and American English.

You can also download a student's worksheet and teacher's notes from the Usborne English website, [www.usborne.com/englishlearnerseditions](http://www.usborne.com/englishlearnerseditions)

Find out about all the titles available at  
[www.usborne.com](http://www.usborne.com)

£5.99

JFMAMJJA OND/13 00794/13  
Printed in Dongguan, Guangdong, China.  
Made with paper from a sustainable source

ISBN 978-1-4095-3336-8



9 781409 533368